



CHATEAU MONTELENA

ESTABLISHED 1882

2019 Napa Valley Sauvignon Blanc

Notes from the Winemaker, Matt Crafton

INTRODUCTION

The decision to release the Sauvignon Blanc is an exciting one at Montelena. This bottling is always the first wine of the vintage to be released and there's a healthy sense of anticipation along with a reflection upon the previous harvest. The Sauvignon Blanc's development in the cellar and bottle is a relatively short one at just six months; but it's that recency that so robustly ties our actions with what we experience in the glass. The window of time is a microcosm of our winemaking and the enjoyment we experience is both the distillation and satisfaction of all of the decisions made. Perhaps, most importantly, that first sip inspires us to thoughtfully consider the growing season, as the vines begin to bloom. That potential certainly heightens our enjoyment in the moment and fuels our creativity for what's to come.

VINTAGE WEATHER

Late rains in May drove vine growth well into the summer months. With plentiful leaves and healthy canopies, the grape berries were able to mature slowly and cohesively in mottled sunlight. As harvest approached both day and nighttime temperatures warmed consistently before moderating once again in early September; ideal for flavor and aroma expression.

NOSE

Incredibly ripe and floral, the wine opens with cascading aromas of tropical fruit, ripe peach, and melon. In time these give way to dried apricot and cinnamon before yielding to a well-defined albeit subtle pinch of orange blossom.

PALATE

Whereas the nose leans ripe, the palate embodies traditional varietal elements with plenty of bright acid, fresh grapefruit and flint to experience. Lively and fresh, the citrus seems to linger the most along with understated notes of lemongrass and Asian pear.

FINISH

The wine finishes with length and persistence, driven by ample minerality and acid that would pair so well with fresh oysters or soft-ripened cheese.

Technical Information

HARVEST DATES

September 4–11

ALCOHOL

14.2%

BLEND

81% Sauvignon Blanc
19% Semillon

BARREL AGING

6 months in French oak
and Acacia

BOTTLING DATE

March 2020

WINEMAKER

Matt Crafton